

## FOOD ESTABLISHMENT INSPECTION REPORT

Based on an evaluation this day, the items marked below are violations of the Michigan Food Law. Violations cited in this report shall be corrected within the time frames specified below, but within a period not to exceed 10 calendar days for priority or priority foundation items (§8-405.11) or 90 days for core items (§8-406.11). Failure to comply with this notice may result in license suspension and/or other legal action. You have the right to appeal any violations listed.

**Bert's Cafe**  
**Shapiro Undergraduate Library**  
**919 S. University**  
**Ann Arbor, MI 48109**  
**Person In Charge (PIC): Brian Kearfott**

**SFE 5081 057363 11/07/2022 12:30 pm**

**Establishment Phone: (734) 936-0869**

**INSPECTION TYPE:**

Follow Up Critical

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Corrected**

3-501.16		Except during preparation, cooking, or cooling, or when time is used as the public health control POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained: (A) 135°F or above, except that roasts properly cooked and cooled may be held at a temperature of 130°F; or (P) (B) At 41°F or less (P)	11/01/22	11/07/22
Front				
Front service area				
		<p><b>Item(s):</b> Cold food item(s)</p> <p><b>Location:</b> under the counter 2 door prep cooler</p> <p><b>Problem(s):</b> Stored above 41 degrees F</p> <p><b>Correction(s):</b> Store below 41 degrees F.</p>		11/07/2022 11/07/2022
11/01/2022		<p>Potentially hazardous foods being held cold shall be held at 41 degrees F or below to prevent the growth of pathogens.</p> <p>Observed potentially hazardous foods, including cream cheese, cold brew coffee, and dairy held 45-50 degrees F in the 2 door under counter cooler near the hand washing sink in the front prep area.</p> <p>Correct immediately by cold-holding potentially hazardous foods at 41 degrees F or below at all times and discarding any potentially hazardous foods held above 41 degree F for more than 4 hours.</p>		
11/07/2022		CORRECTED - Cold brew coffee and dairy are now at 38 degrees F in the two-door under counter cooler (located near the hand washing sink in the front prep area).		

**Closing Comments:**

All inspection items were addressed/corrected.

Person in charge (Name and Title)



This signature does not imply agreement or disagreement with any violation noted.

Inspected By (Name and Title)



Nonda Mihos